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Domaine Gouron

Cuvée Terroir



VINTAGE

2018

REGION

Loire Valley

APPELLATION

Chinon

VARIETAL

100% Cabernet Franc

ALCOHOL

14.5%

TERROIR

Silex / flinty hilltop

INFO

28 Ha (69.18 Acres) total vineyard & 4 Ha (9.88 Acres) from 4 plots, devoted to Cuvée Terroir

50 year old vine

100% destalked with long fermentation in thermo-regulated stainless tanks, then 1 year ageing in concrete vats.

Unfined / Filtered

Sustainable Agriculture Practices

About the Estate:

The GOURON Family has been producing wine for three generations in their estate of Cravant les Coteaux. Their Domaine GOURON is entirely located within the Chinon Appellation d'Origine Protégée. Throughout the year, they take great care of their vines to get the best maturity and natural lower yields. To reach the desired concentration and expression from their Cabernet Franc, the Gouron family utilizes green-covering in each row, very short pruning and reduced foliage. Each parcel is harvested and vinified separately in order to keep and reveal the expression of each terroir.

Caves under the hillside of the estate extend for several hundreds of meters and offer the perfect natural temperature conditions for aging and storage of the Domaine GOURON wines. We tasted the wines from more than 20 different producers within 4 years before making our decision for a Chinon. Domaine GOURON is the "conclusion" of this very careful survey, and we are simply proud of this gem.

Cuvée Terroir is made from 50 years' old vines on average, located on silex / flinty hilltops within 4 specific plots and "lieux-dits" in Cravant les Coteaux: La Brosse, La Martiniere, Les Boulais, Les Falaises. Following 100% destalked with long fermentation to get long and soft tannins - Cuvée Terroir is aged one year in tanks. It results in a deep and structured wine, with a great length and complex cassis and spices notes.

Tasting Notes:

Rich, ample nose with raciness and character on cassis predominant notes. Very harmonious, fresh and generous palate, with peppery notes and a so beautiful length.

Food Pairing:

Seared duck breast or beef tenderloin.

Press Review:

"The Gouron family creates wines that reflect the terroirs of their different vineyards, This bottling is rich and fruit-driven, with a delicious smoky character and acidity over the red fruits. It has spice as well as density. Peppery at the end comes from the high alcohol." Roger Voss - 89 Pts Wine Enthusiast - Sept. 20

2017 Vint.: "...This rich and concentrated wine is dense with red fruits, firm tannins and alternate layers of acidity and spice" R. Voss - 91 Pts Wine Enthusiast